

Soup

CLAM CHOWDER Cup 5, Crock 7

LOBSTER BISQUE Crock 12

Raw Bar

SHRIMP COCKTAIL

Four 13, Half Dozen 19, Dozen 36

CHERRYSTONES ON THE HALF SHELL

Each 1.75, Half Dozen 10, Dozen 18

OYSTERS ON THE HALF SHELL*

Each 2.95, Half Dozen 17, Dozen 32

Wellfleet: Cape Cod, MA
Katama Bay: Martha's Vineyard, MA
Damariscotta: Maine

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 36

With Chilled 1.25 lb. Lobster 65

With 1 lb. Alaskan King Crab Leg 85

With Chilled 1.25 lb. Lobster & 1 lb. Alaskan King Crab Leg 114

Appetizers

CRAB RANGOONS 13

OVEN ROASTED CRAB CAKES 15

Spicy Old Bay aioli, garnished with micro cilantro, fennel, and red pepper in lemon vinaigrette

TUNA POKE 13

Diced Yellowfin Tuna, avocado, scallions and cilantro in an Asian style sauce. Served on crispy fried wontons.

WILD SPANISH OCTOPUS 15

Marinated Spanish octopus prepared sous vide, served with Yukon potato, crumbled sausage, pickled chili, arugula.

CLAMS CASINO 13

Baked whole clams, bacon, pimento and green pepper.

STEAMED MAINE CLAMS 19

1 pound with butter and broth

STEAMED MAINE MUSSELS 13

Fresh mussels, steamed with garlic and white wine

BANG BANG SHRIMP 13

Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED WHOLE BELLY CLAMS 19

FRIED CLAM STRIPS 12

FRIED SQUID 13

Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter

GOAT CHEESE CROSTINI 11

Goat cheese spread, apple and jalapeño salsa, strawberry and local honey

Sushi

RAINBOW MAKI 14

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

FIRECRACKER SUSHI 15

Lobster meat, avocado, fried sweet potato and homemade spicy mayonnaise. Served inside-out with sesame seeds

SPICY TUNA ROLL 14

Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.

VEGETABLE ROLL 10

Avocado, cucumber, asparagus served inside-out with sesame seeds.

BUSTER ROLL 13

Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion, topped with wasabi sauce and toasted panko crumbs

SOLE ROLL 13

Smoked salmon, avocado, cucumber, asparagus, spicy mayo.

TIGER EYE 14

Tuna, salmon, asparagus, tempura fried, topped with scallions, spicy mayonnaise, eel sauce and masago

TUNA CRUNCH 15

Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13

Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 16

Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Lobster & Crab

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$6

1.25 LB. LOBSTER 39

Steamed, served with French fries and coleslaw, Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$8

2 LB. LOBSTER 55

Steamed, served with French fries and coleslaw, Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$16

FILET & LOBSTER TAIL 47

House cut Choice filet and hard shell Maine lobster tail served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

HALF POUND LOBSTER ROLL 35

Half pound of lobster meat in a toasted Brioche roll, served with French fries. Your choice of traditional (a touch of mayonnaise and lemon juice), or Rhode Island style (butter poached)

ALASKAN KING JUMBO CRAB LEGS 69

One pound of steamed Alaskan King jumbo crab legs, served with French fries and coleslaw.

NEW ENGLAND LOBSTER BAKE

One whole Maine lobster, one pound Maine steamer clams, one pound Maine mussels, corn on the cob and baby potatoes

1.25 pound Lobster Bake \$49

2 pound Lobster Bake \$65

Also available as a take-home, Ready to Cook Kit!

Sides

JASMINE RICE 5

FRENCH FRIES 5

SAUTÉED SPINACH 5

ROASTED ASPARAGUS 8

YUKON GOLD MASHED POTATO 5

PARMESAN ROASTED BROCCOLI 5

ROASTED FINGERLING POTATOES 5

SHRIMP FRIED RICE 10

LOBSTER MAC & CHEESE 15

Restaurant Weeks \$29.21

August 2 - August 14, 2021. Price does not include tax and gratuity

Please choose one item from each course to complete your meal.

Appetizer Course

SHRIMP COCKTAIL

Three piece jumbo shrimp served with our house-made cocktail sauce

BANG BANG SHRIMP

Lightly fried baby shrimp tossed in a spicy sweet Thai chili sauce

CRAB WONTON

Blended crab meat with a fresh corn pico de gallo and southwest crema on a crisp wonton

First Course

WEDGE SALAD

Catalina French dressing with bleu cheese crumbles over iceberg lettuce wedge, cherry tomatoes, sesame seeds.

CUP CLAM CHOWDER

Entrée Course

SESAME SHRIMP

Crispy fried shrimp tossed in an Asian style sauce served over jasmine rice and steamed broccoli.

SALMON CRAB RANGOON

Baked salmon fillet topped with crab-infused cream cheese, and Asian plum sauce. Served with jasmine rice and roasted asparagus.

SILVER HAKE PICCATA

Member of the cod family with a sweet and mild taste. Lightly floured and seared, topped with a lemon-butter caper sauce served with fingerling potatoes and roasted asparagus.

Promotional menu, Summer 2021, cannot be combined with any other promotional menu

Sole Classics

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$6

BAKED SEAFOOD PLATTER 36

The tail from a Maine lobster, herb crumb Blue Cod, crab cake, clams casinos, and baked stuffed Super Jumbo shrimp.

TUNA STEAK BARCELONA 29

Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 32

Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad. Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

SOLE MEUNIÈRE 27

Sautéed George's Bank Sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

SEAFOOD SAUTÉ 29

Lobster meat, shrimp, and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

SALMON CRAB RANGOON 26

Baked salmon fillet topped with crab-infused cream cheese, and Asian plum sauce. Served with jasmine rice and roasted asparagus.

CAJUN SEARED BLACK & BLUE SWORDFISH 32

Blackened swordfish over sautéed bacon, apple and Brussels sprouts, served with Fontina and gorgonzola au gratin potatoes finished with a balsamic reduction.

BAKED STUFFED SHRIMP 28

Three Super Jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon butter sauce.

BAKED STUFFED SHRIMP & FILET 39

House cut Choice filet and two jumbo baked, crab-stuffed shrimp, topped with lemon butter served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

ORA SALMON SUCCOTASH 32

Pan seared New Zealand Ora King Salmon over sweet potatoes, radicchio, pickled shallots, corn, and sweet peas with hollandaise sauce.

LOBSTER RISOTTO 29

Succulent lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil served over creamy lobster risotto

HADDOCK WITH LOBSTER NEWBURG 29

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes, roasted asparagus.

NEW YORK SIRLOIN 39

Twelve ounces of well-marbled and closely trimmed New York Sirloin, served with Yukon Gold mashed potatoes and roasted asparagus topped with demi glace.

Boat to Table

Served with a Wedge Salad, fingerling potatoes and roasted asparagus. For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$6

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh NORTH ATLANTIC HADDOCK 25

Fresh NORTH ATLANTIC SALMON 25

Fresh ORA KING SALMON 29

Fresh NORTH ATLANTIC SOLE 27

Super JUMBO SHRIMP 27

Fresh SEA SCALLOPS 32

Fresh SWORDFISH 32

Fresh TUNA STEAK 32

Fried Dinners

Served with a Wedge Salad, French fries, and coleslaw.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$6.

FISH & CHIPS 17

FRIED NORTH ATLANTIC HADDOCK 25

FRIED WORKS DINNER 29

Fried scallops, shrimp, Blue Cod, and clams strips

Wines by the Glass

CHARDONNAY

Josh Cellars, California, 2019.....	10
La Crema, Russian River Valley, 2018.....	12
Bravium, Russian River Valley, 2019.....	13
Rombauer, Carneros, 2018.....	16

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	10
Silverado “Miller Ranch” Napa, 2018.....	12
La Moussière, Sancerre, 2018.....	13

PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019.....	10
*Montinore Pinot Gris, Willamette Valley, 2017.....	11
Santa Margherita Pinot Grigio, Italy, 2019.....	13

OTHER WHITES

Pavão Branco, Vinho Verde, NV.....	9
Bieler Père & Fils Rose, Provence, 2020.....	10
Loosen Riesling, Germany, WW 90 , 2019.....	10
Truchard, Roussanne, Carneros, 2019.....	10
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	11
Miraval Rosé, Provence, 2019.....	12

CABERNET SAUVIGNON

Josh Cellars, California, 2018.....	10
Iron & Sand, Paso Robles, 2018.....	12
Austin Hope Cabernet, Paso Robles, 2019.....	17
Peju, Napa, RP 90 , 2018.....	18

PINOT NOIR

*Montinore Estate, Willamette Valley, 2017.....	11
Mer Soleil Reserve, Santa Lucia, 2018.....	12
“Balade” by Belle Glos, Russian River, 2019.....	15

MERLOT & MALBEC

Josh Cellars Merlot, California, 2017.....	10
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	10
Catena Malbec, Mendoza, 2018.....	13

OTHER REDS

Tenuta di Arceno, Chianti Classico, 2015.....	12
Turley “Juvenile” Zinfandel, California, 2017, WS 92	12
The Big Easy, Santa Barbara, 2018.....	13
Chappellet, Mountain Cuvée, California, 2019, WW 92	15

CHAMPAGNE

Cavas Masachs Mas Fi Brut, Spain, N.V.....	10
Carpené Malvolti Prosecco, DOC.....	12
Nicolas Feuillatte Rosé, France, N.V., WS 91	21

HALF BOTTLES

Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2018.....	20
Cantina Gabriele Moscato, Italy, 2019.....	21
Mâcon-Villages Chardonnay, Louis Jadot, 2017.....	21
Alexander Valley Merlot, Sonoma, 2017.....	22
Cannonball, Cabernet Sauvignon, Sonoma, WE 89 , 2018.....	22
J. Lohr “Riverstone” Chardonnay, Arroyo Seco Monterey, 2017.....	22
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, 2017.....	22
Kim Crawford, Sauvignon Blanc, Marlborough, 2018.....	22
A to Z Pinot Noir, Oregon, 2017.....	23
Canard-Duchêne Champagne, France.....	32
*Grgich Hills “Estate” Chardonnay, Napa, 2017.....	34
de Ladoucette, Pouilly-Fumé, France, 2018.....	38

Beer List

DRAUGHT BEERS

“Woo-Tang” by Flying Dreams N.E. IPA, 6.3% ABV.....	8
Guinness 20 oz., 4.1% ABV.....	8
Fiddlehead IPA, 6.2% ABV.....	8
Sam Adams, 5% ABV.....	8
Sam Seasonal.....	8
Stella Artois, 5% ABV.....	8
Wachusett Blood Orange Wheat Ale, 4.5 % ABV.....	8
Pulp Daddy by Greater Good, 13 oz., 8% ABV.....	10

CRAFT BEERS

Dogfish Head Sea Quench Ale, Session Sour, 12 oz. 4.9% ABV.....	6.00
Dogfish Head Slightly Mighty Lo-Cal IPA, 12 oz., 4% ABV.....	6.00
Allagash White, 16 oz., 5.2% ABV.....	7.50
Citizen Cider “bROSé”, 6.1% ABV.....	7.50
Citizen Cider “Unified Press”, 5.2% ABV.....	7.50
Jalapenito, Berkshire Brewing Company, 16 oz., 6.2% ABV.....	7.50
Left Hand Milk Stout Nitro, 16 oz., 6% ABV.....	7.50
Sam Smith Organic Chocolate Stout, 12 oz., 5% ABV.....	7.50
Wrench, Industrial Arts Brewing Company, 16 oz., 7.1% ABV.....	7.50
Spencer Trappist Ale, 11.2 oz., 6.5% ABV.....	8.00
Becky Likes the Smell Double IPA by Baystate, 16oz., 10% ABV.....	9.00
Velvet Revolve by Baystate, 16oz., 5.2% ABV.....	9.00
Fiddlehead IPA, 16 oz., 6.2% ABV.....	9.00
Kelley ² Double N.E. IPA by Baystate, 16oz., 9.2% ABV.....	9.00

7/22/21

Wines by the Bottle

CHARDONNAY

Toasted Head, California, 2017.....	39
Josh Cellars, California, 2019.....	40
Cross Barn by Paul Hobbs, Sonoma, 2018.....	44
Mer Soleil Silver Unoaked, Santa Lucia, 2018.....	45
Errazuriz Max Reserva, Chile, 2016.....	46
Diora, Monterey, 2018.....	48
La Crema, Russian River Valley, 2018.....	48
Sonoma Cutrer, Russian River Ranches, 2018.....	48
Talley, Arroyo Grande Valley Estate, 2016, JS 91	48
Sixto Uncovered, Washington State, 2017, JS 95	50
Bravium, Russian River Valley, 2019.....	52
Panthera by Hess, Russian River, RP 93 , 2017.....	52
Charles Krug, Napa, 2018, JS 90	55
Meyer Family Cellars, Anderson Valley, 2016.....	55
Jordan, Russian River, 2016.....	56
Rombauer, Carneros, 2018.....	64
Domaine Drouhin “Arthur”, Oregon, 2018.....	69
Shafer TD - 9, Napa, WE 95 , 2017.....	69
Cakebread, Napa, 2017.....	76
DuMol Estate, Sonoma, 2015.....	90
Far Niente, Napa Valley, 2017.....	92
Joseph Drouhin, Chassagne-Montrachet, 2018.....	95
Stonestreet Estate “Upper Barn”, Sonoma, 2015.....	99
Kosta Browne, Russian River, 2017.....	100

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	40
La Moussière, Sancerre, 2018.....	52
Cloudy Bay, Marlborough, 2019.....	55
Silverado “Miller Ranch”, Napa, 1 Liter, 2018.....	55

PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019.....	40
*Montinore Estate Pinot Gris, Willamette Valley, 2017.....	44
Santa Margherita, Italy, 2019.....	52

OTHER WHITE VARIETALS

Bieler Père & Fils Rose, Provence, 2020.....	40
Loosen Riesling, Germany, WW 90 , 2019.....	40
Truchard, Roussanne, Carneros, 2019.....	40
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	44
Miraval Rosé, Provence, 2019.....	48
Terras Gauda, O Rosal Albarino, 2019, W&S 92	48
Allende Rioja, Spain, 2015, RP 92	50

CHAMPAGNE & SPARKLING WINE

Café de Paris, Brut Rosé, France, N.V.....	44
Canard-Duchêne, Champagne, N.V.....	60
Nicolas Feuillatte Rosé, France, N.V., WS 90	84
Moët Chandon “Imperial”, France, N.V., WS 91	85
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, WS 90	105
Dom Perignon, France, 2008.....	235

CABERNET SAUVIGNON & MERITAGE

Josh Cellars, California, 2018.....	40
Errazuriz Max Reserva, Chile, 2016.....	45
Rich Table Cabernet, Columbia Valley, 2016.....	45
J. Lohr “Seven Oaks”, Paso Robles, 2018, WE 91	46
Borne of Fire, Columbia Valley, 2017, JS 92	48
Iron & Sand, Paso Robles, 2018.....	48
Double Canyon, Washington, 2015, WW 91	49
Steven Vincent Cabernet, Napa, 2018.....	50
The Counselor, Alexander Valley, 2016.....	55
J.Lohr “Hilltop”, Paso Robles, 2017.....	60
Post & Beam Cabernet by Far Niente, Napa, WS91 , 2018.....	63
Hall Cabernet, Napa Valley, 2017, WW 90	66
Austin Hope Cabernet, Paso Robles, 2019.....	68
Peju, Napa, RP 90 , 2018.....	72
Penfolds Bin 704, Napa Valley, 2018.....	72
Jordan, Sonoma, 2016.....	76
#26 Legit Cabernet, Tuscany, 2013, WS 94	76
Merryvale Cabernet, Napa, 2016, W&S 92	80
Cakebread, Napa, 2018.....	99
Caymus Cabernet, Fairfield, CA, WW93 , 2019.....	100
Ghost Block, Napa Valley, 2016, WS 93	100
Joseph Phelps, Napa Valley, 2016, JS 94	100
Silverado “Geo”, Coombsville, Napa Valley, 2014, JS 95	100
Silver Oak, Alexander Valley, 2015.....	120
DuMol Cabernet, Napa, 2016.....	128
Joseph Phelps “Insignia”, Meritage, Napa, 2015.....	255
Opus One, Meritage, Napa, 2013.....	325

MERLOT & MALBEC

Josh Cellars, California, 201.....	40
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	40
Catena Malbec, Mendoza, 2018.....	52
Cuarto Dominio Malbec, Mendoza, 2016.....	75

OTHER REDS

*Los Frailes, Spain, Organic, 2013.....	44
19 Crimes “The Warden” Red Blend, Australia, 2018.....	45
Kiona, Columbia Valley, 2014.....	47
Tenuta di Arceno, Chianti Classico, 2015.....	48
Turley “Juvenile” Zinfandel, California, 2017, WS 92	48
The Big Easy, Santa Barbara, 2018.....	52
Leviathan, Oakville, CA, 2017.....	55
“Shatter” by Joel Gott, Grenache, France, 2017.....	55
Pertinace Langhe Nebbiolo, Italy, 2017, JS 91	58
Chappellet, Mountain Cuvée, California, 2019, WW 92	60
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	75
Peter Michael, ‘L’Esprit Des Pavotes’, Sonoma, 2015.....	140

PINOT NOIR

*Montinore Estate, Willamette Valley, 2017.....	44
Mer Soleil Reserve, Santa Lucia, 2018.....	48
“Balade” by Belle Glos, Russian River, 2019.....	60
Penner-Ash, Willamette Valley, 2016.....	60
Brown Estate “Chaos Theory”, Napa, 2019.....	72
Purple Hands, Yamhill-Carlton, 2017.....	72
Caymus, Belle Glos “Dairyman”, Russian River, 2019.....	82
Kosta Browne, Russian River, 2015, JS 94	125

Sole Cocktails

Seasonal Favorites

IRELAND RUNS ON \$12

Jameson Cold Brew, Kahlúa, vanilla simple syrup

THE DETAILS \$12

Crop Organic Pumpkin, Devil’s River rye, Boston Harbor maple cream liqueur, cinnamon simple syrup

SO BLOODY OLD FASHIONED \$12

Devil’s River rye, Solerno blood orange liqueur, Aztec chocolate Bitters, simple syrup, orange slice

RAFAEL’S SKINNY MARGARITA \$12

Avion tequila, DeKuyper O3, splashes of orange juice and sour mix, two squeezed limes

LEMON BASIL BOWL \$10

Nantucket Half & Half, Tito’s vodka, Peches, basil, garnished with lemon and basil. For Two \$18

Barrel Aged Cocktails

RED SANGRIA \$10

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$18

DAVE’S MAI TAI \$13

Dave’s spin on a classic. Plantation white rum, Gosling’s dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.